

**AMENDMENTS TO THE CLAIMS:**

Please amend claims 1 and 14, and cancel claims 15-30 as set forth below. This listing of claims will replace all prior versions and listings of claims in the application.

1. (currently amended) An apparatus for holding multiple pizzas, the apparatus comprising:

a pan having a bottom; and

an insert adapted to fit within the pan, the insert being divided into multiple portions,  
with each of the multiple portions comprising a plurality of sidewalls extending between a base  
of the insert and an upper portion of the insert, the sidewalls generally surrounding ~~a plurality of~~  
~~openings~~ an open end defined in the base;

wherein the insert is adapted to fit within the pan such that ~~each of the multiple pizzas~~  
when a sheet of dough is placed across the insert, the dough contacts a the bottom of the pan  
through the open end of each of the multiple portions, and along with the sidewalls of the insert,  
so as to form a separate crust for one of the multiple pizzas within each of the multiple portions  
of the insert.

2. (original) The apparatus of claim 1, wherein the insert defines a center bar disposed  
above the upper portion of the insert; further wherein the center bar and the sidewalls are  
arranged such that a single sheet of dough laid across the insert is readily divided along the  
center bar to form separate crusts for the multiple pizzas.

3. (original) The apparatus of claim 1, wherein the insert defines a generally planar platform extending in the upper portion outwardly from the sidewalls.
4. (original) The apparatus of claim 3, further comprising a lip extending toward the base and disposed along an edge of the platform to structurally strengthen the insert.
5. (original) The apparatus of claim 1, wherein the insert defines a plurality of dough guides adapted to generally center dough laid across the insert, the dough guides extending above the upper portion.
6. (original) The apparatus of claim 5, wherein the insert defines a plurality of stabilizers extending from the dough guides toward the base, the stabilizers being adapted to stabilize the insert within the pan.
7. (original) The apparatus of claim 1, wherein the insert defines a plurality of stabilizers spaced from the sidewalls and extending toward the base, the stabilizers being adapted to stabilize the insert within the pan.
8. (original) The apparatus of claim 1, wherein the sidewalls are angled with respect to the base in a manner to create the multiple pizzas from a single sheet of dough laid across the insert.

9. (original) The apparatus of claim 1, wherein the insert defines a generally rectangular shape; further wherein the openings are two in number and are of a generally square shape for forming two generally square pizzas.

10-13. (canceled)

14. (currently amended) An insert adapted to fit within a pan, the insert being divided into multiple portions, with each of the multiple portions comprising:

a plurality of sidewalls extending between a base of the insert and an upper portion of the insert, the sidewalls generally surrounding ~~a plurality of openings~~ an open end defined by the insert in the base;

wherein the insert is adapted to fit within the pan such that ~~each of the multiple pizzas~~ when a sheet of dough is placed across the insert, the dough contacts a the bottom of the pan through the open end of each of the multiple portions, and along with the sidewalls of the insert, so as to form a separate crust for one of the multiple pizzas within each of the multiple portions of the insert .

15-31. (canceled)